



CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT
201 W. Kenyon Rd
Champaign, Illinois 61820-7807
217-373-7900 www.c-uphd.org
ESTABLISHMENT SURVEY REPORT

Permit Number: 872

Date: 10/28/08

ESTABLISHMENT: Margarita's

ADDRESS: 1717 S Philo RD

OWNER OR OPERATOR: Juan Ramirez

CITY: URBANA

ZIP: 61802

BASED ON AN INSPECTION THIS DAY, THE ITEMS MARKED BELOW IDENTIFY VIOLATIONS OF THE CHAMPAIGN-URBANA FOOD SERVICE ORDINANCE, THE SANITARY INSPECTION LAW AND RULES PROMULGATED UNDER THESE ACTS. FAILURE TO CORRECT THESE VIOLATIONS WITHIN THE TIME SPECIFIED MAY RESULT IN PROSECUTION UNDER THE ENFORCEMENT PROVISIONS OF THESE ACTS.

ALL 4 AND 5 POINT ITEMS MUST BE CORRECTED IMMEDIATELY; ALL OTHER VIOLATIONS MUST BE CORRECTED WITHIN

NI DAYS

*****MAJOR VIOLATION CORRECTION SHEET LEFT: YES NO IF YES, RETURN WITHIN 10 DAYS OF THE ABOVE DATE!*****

*=CRITICAL VIOLATION, REQUIRING IMMEDIATE CORRECTION.

ITEM	WT	IN	DESCRIPTION	ITEM	WT	IN	DESCRIPTION	ITEM	WT	IN	DESCRIPTION
Food				20. *	4	OUT	Sanitation rinse: clean, temperature, concentration	Insect, Rodent, Animal Control			
1. *	5	IN	Source: Sound Condition. No spoilage	21. 1	IN		Wiping cloths: clean, use restricted	35. *	4	OUT	Presence of insects/rodents outer openings protected, no birds, turtles or other animals
2. 1	IN		Original container; properly labeled	22. 2	IN		Food contact surface of equipment and utensils clean, free of abrasives and detergents	Floors, Walls, & Ceilings			
Food Protection				23. 1	OUT		Non-food contact surfaces of equipment and utensils clean	36. 1	OUT		Floors: constructed, drained, clean, good repair, covering, installation, dustless cleaning methods
3. *	5	IN	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transport.	24. 1	IN		Storage, handling of clean equipment-utensils	37. 1	OUT		Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
4. *	4	IN	Facilities to maintain product temperature	25. 1	IN		Single-service articles, storage, dispensing	Lighting			
5. 1	OUT		Thermometers provided and conspicuous	26. 2	IN		No re-use of single-service articles	38. 1	OUT		Lighting provided as required, fixtures shielded
6. 2	IN		Potentially hazardous food properly thawed	Water				Ventilation			
7. *	4	IN	Unwrapped and potentially hazardous food not re-served. Cross-Contamination	27. *	5	OUT	Water source; safe: hot and cold under pressure	39. 1	IN		Rooms and equipment - vented
8. 2	OUT		Food protection during storage, preparation, display, service, and transportation.	Sewage				Dressing Rooms			
9. 2	IN		Handling food (ice) minimized, methods	28. *	4	IN	Sewage & waste water disposal	40. 1	OUT		Rooms clean, lockers provided, facilities clean
10. 1	OUT		Food (ice) dispensing utensils properly stored	Plumbing				Other Operations			
11. *	5	IN	Personnel with infections restricted	29. 1	OUT		Installed, maintained	41. *	5	OUT	Toxic items properly stored, labeled and used
12. *	5	OUT	Hands washed and clean, good hygienic practices	30. *	5	IN	Cross-connection, backsiphonage, backflow	42. 1	OUT		Premises maintained, free of litter, unnecessary articles cleaning/maintenance equipment properly stored, authorized personnel
13. 1	IN		Clean clothes, hair restraints	Toilet & Handwashing Facilities				43. 1	IN		Complete separation from living/sleeping quarter, laundry
Food Equipment/Utensils				31. *	4	OUT	Number, convenient, accessible, designed, installed	44. 1	IN		Clean, soiled linen properly stored
14. 2	IN		Food (ice) contact surfaces: designed, constructed, maintained, installed, located	32. 2	OUT		Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissues	45. *	0	IN	Certified personnel as required
15. 1	OUT		Non-food contact surfaces: designed, constructed, maintained, installed, located	Garbage & Refuse Disposal				Administrative			
16. 2	IN		Dishwashing facilities: designed, constructed, maintained, installed, located	33. 2	IN		Containers/receptacles covered, adequate number, insect/rodent proof, frequency, clean	46. 0	IN		Administrative Rules
17. 1	OUT		Accurate thermometers, chemical test kits provided, gauge cock	34. 1	IN		Outside storage area, enclosures properly constructed, clean; controlled incineration				
18. 1	IN		Pre-flushed, scraped, soaked								
19. 2	IN		Wash, rinse water: clean, proper temperature								
SCORE: 58				CRITICAL X 5% = 55.00				REPEATS X 2% = 42.00			
								ADJ. SCORE: -39.00			

IN = In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO = Not Observed

Critical Violations:

Item	Status	Rule #	Rule	Observed
12. *	COS, R	750.1120c.	Sinks used for food preparation or for washing equipment or utensils shall not be used for hand washing.	Handsink used as a sanitizer bucket fill sink. COS
12. *	COS, R	750.530a.	Employees may consume food only in designated dining areas. An employee dining area shall not be so designated if consuming food there may result in contamination of other food, equipment, utensils, or other items needing protection.	Employee drink found on the bottom shelf of the prep table. COS removed.
12. *	COS, R	750.530e	Employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods in the food service establishment.	Employee failed to wash hands prior to glove use. COS.

20.*	COS, R	750.830g.	Machines (Single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization may be used provided that: 4. Utensils and equipment shall be exposed to the final chemical sanitizing rinse in accordance with manufacturer's specifications for time and concentration.	Dish machine was not sanitizing properly. COS
27.*		750.1120d.	Each lavatory shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet.	The front handsink did not have water running to it. MVCF issued.
31.*	R	750.1120a.	Lavatories shall be at least the number required by law, shall be installed according to law and shall be located to permit convenient use by all employees in food preparation areas and utensil washing areas.	The front handsink was not functional to permit bar workers handwashing. MVCF issued.
35.*	COS, R	750.1160a	Effective measures intended to minimize the presence of rodents and flies, roaches, and other insects on the premises shall be utilized	Roaches were found in the wall boards and live roaches were found in traps throughout kitchen. Pest control is active, however the facility needs to supplement pest control with active cleaning and proper food storage. Last pest control visit was October 15th.
35.*	R	750.1170	Openings to the outside shall be effectively protected against the entrance of rodents and shall be protected against the entrance of insects by tight fitting self-closing doors, closed windows, screening, controlled air currents or other means.	The back door was not tightly sealed. MVCF issued.
41.*	COS, R	750.1300	Containers of poisonous or toxic materials necessary for operational maintenance of the establishment shall be prominently and distinctly labeled in accordance with law.	Container of dish soap was not labeled.
41.*	COS, R	750.1320a.	Bactericides, cleaning compounds or other compounds intended for use on food-contact surfaces shall not be used in a way that leaves a toxic residue on such surfaces or constitutes a hazard to employees or other persons.	The chemical sanitizer used to sanitize prep surfaces was over 200ppm. COS
41.*	COS, R	750.1310b.	Materials in each of these two categories shall be stored and located to be physically separated from each other, shall be stored in cabinets or in similar physically separated compartments or facilities used for no other purpose; and, to preclude potential contamination, shall not be stored above or intermingled with food, food equipment, utensils, or single-service articles except that this latter requirement does not prohibit the convenient availability of detergents or sanitizers at dishwashing stations.	Paint and cleaners (401) was stored with containers of spices. COS

Non-critical Violations:

Item	Status	Rule #	Rule	Observed
5.	R	750.140a.	Each mechanically refrigerated storage facility storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to plus or minus 3°F, located to measure the air temperature in the warmest part of the facility and located to be easily readable. Recording thermometers, accurate to plus or minus 3°F, may be used in lieu of indicating thermometers.	No thermometer in the prep cooler.
8.	R	750.130a.	Food, whether raw or prepared, if removed from the container or package in which it was obtained shall be in a clean, covered container except during necessary periods of preparation or service.	Food in the walk in cooler was not covered.
8.	R	750.120a.	At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage, and overhead leakage or overhead drippage from condensation.	Towels and power cords were stored with onions.
8.	R	750.130c.	Food and containers of food shall not be stored under exposed or unprotected sewer lines, or water lines, except for automatic fire protection sprinkler heads that may be required by law.	Food in the walk in cooler was stored under drain lines.
10.		750.280 a-d	Between uses during service, dispensing and incidental utensils shall be: a) Stored in the food with the dispensing utensil handle extended out of the food; or b) Stored clean and dry; or c) Stored in running potable water dipper wells; or d) In the case of dispensing utensils and malt collars used in serving frozen desserts, stored either in a running potable water dipper well, or clean and dry.	Bar ice scoop was laying on the ice with the handle touching ice. A shot glass was used as a sugar scoop.
15.		750.740c.	Unless sufficient space is provided for easy cleaning between, behind and above each unit of fixed equipment, the space between it and adjoining equipment units and adjacent walls or ceilings shall be not more than 1/32 inch; or if exposed to seepage, the equipment shall be sealed to the adjoining equipment or adjacent walls or ceilings.	Handsink was peeling away from the wall.
17.		750.820g.	When chemicals are used for sanitizing, they shall not have concentrations higher than the maximum permitted under 21 CFR 178.1010, and a test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used.	Employees were not using the chemical test kit for their sanitizer. See item 41.

23.	R	750.800e.	Non-food-contact surfaces of equipment shall be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.	Defrost the chest freezer and clean the kitchen shelving.
29.	R	750.1060	All plumbing shall be sized, installed, and maintained in accordance with applicable provisions of the Illinois State Plumbing Code. Local ordinances may be followed when standards are equal to or exceed those contained in the aforementioned Code.	The faucet on the back handsink was leaking. The faucets on the front handsink were broken.
32.	R	750.1120e.	A supply of sanitary towels or a hand-drying device providing heated air shall be conveniently located near each lavatory.	No papertowels present at rear handsink.
36.	R	750.1220a.	Floors, mats, duckboard, walls, ceilings, and attached equipment and decorative material shall be kept clean.	The floors were soiled under shelving and equipment throughout the kitchen.
37.	R	750.1220a.	Floors, mats, duckboard, walls, ceilings, and attached equipment and decorative material shall be kept clean.	The walls and ceiling were soiled throughout the kitchen.
37.	R	750.1210a.	Walls and ceilings, including doors, windows, and similar enclosures shall be maintained in good repair.	The walls throughout the kitchen were in poor repair.
38.	R	750.1230a.	Permanently fixed artificial light sources shall be installed to provide at least 20 foot-candles of light on all food preparation surfaces and at equipment or utensil-washing work areas.	Lights in the hoods were not functional.
40.		750.1280	Enough lockers or other suitable facilities shall be provided and used for the orderly storage of employees clothing and other belongings.	Personal equipment was stored on the back shelving with clean pans.
42.		750.1390	Maintenance and cleaning tools such as brooms, mops, vacuum cleaners and similar equipment shall be maintained and stored in a way that does not contaminate food, utensils, equipment, or linens and shall be stored in an orderly manner for the cleaning of that storage location.	Mops were stored in the mop sink. Brooms and dustpans were leaning against the table with single service articles.
Inspector Comments:			The facility at the time of reinspection did not appear to have corrected a majority of the violations that were noted at the original inspection. A code was provided after the original inspection and it was made known through verbal and written notice of what standards were expected to pass the reinspection. These standards were not met.	

INSPECTION CONDUCTED BY: Michael Flanagan

REPORT RECEIVED:

Please install the proper version of Java on your machine

Champaign - Urbana Public Health District
201 W. Kenyon Rd
Champaign, IL 61820-7807
Phone: (217) 373-7900
Fax: (217) 373-7905

Major Violation Correction Form

Facility #: 872
Inspector: Michael Flanagan
Date: 10/28/08
From: Margarita's
Maria Reyes
1717 S PHILO RD URBANA, IL 61802

When the Health Department made the last inspection of your facility, the following **MAJOR health violation(s)** were found present: (refer to your inspection sheet for details).

Item #: 27,31,35

Please complete the following information, describing the corrective action taken for each violations circled. **THESE VIOLATIONS MUST BE CORRECTED WITHIN FIVE (5) DAYS. THIS FORM MUST BE RETURNED TO OUR DEPARTMENT *WITHIN TEN (10) DAYS.****

Item #: Rule #: Corrective Action Taken:

27. 750.1120d.

31. 750.1120a.

35. 750.1170

Signature of Operator: _____ Date: _____

* If the Health Department does not receive this completed form within the time limit, then your facility may expect a complete follow-up inspection inspection. The Health Department has the right to perform an inspection at any reasonable time to ensure compliance with the Food Establishment Code.

